

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A food product without a traditional dough crust layer comprising:

a base layer ~~being~~ of non-liquid ingredients including a dry formulated flour mixture and [[a]] cheese mixture, ~~wherein said formulated flour is a dry mixture,~~ wherein said food product is lower in carbohydrates than a traditional pizza having a dough crust.

2. (Currently Amended) The food product according to claim 1, wherein said dry formulated flour mixture comprises a high gluten flour and a double acting baking powder.

3. (Currently Amended) The food product according to claim 2 wherein a batch of said dry formulated flour mixture comprises 6 cups of said high gluten flour and 2 tablespoons of said double acting baking powder, mixed thoroughly, wherein said low carbohydrate food product comprises approximately one teaspoon of said batch of said dry formulated flour mixture.

4. (Currently Amended) The food product according to claim 1 wherein said base layer further comprises at least one additional non-liquid food product.

5. (Currently Amended) The food product according to claim 4 wherein said at least one additional non-liquid food product is selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

6. (Currently Amended) The food product according to claim 1 further comprising:

at least one food layer on top of said base layer, wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

7. (Currently Amended) The food product according to claim 2 wherein said base layer further comprises at least one additional non-liquid food product.

8. (Currently Amended) The food product according to claim 7 wherein said at least one additional non-liquid food product is selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

9. (Currently Amended) The food product according to claim 2 further comprising:

at least one food layer on top of said base layer, wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

10. (Currently Amended) The food product according to claim 3 further comprising:

at least one food layer on top of said base layer, wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

11. (Currently Amended) A crustless pizza without a traditional dough crust layer comprising:

a base layer ~~being~~ of non-liquid ingredients consisting essentially of a dry formulated flour mixture and ~~[[a]] cheese mixture, wherein said formulated flour is a dry mixture;~~ and

at least one food layer on top of said base layer, wherein said crustless pizza is lower in carbohydrates than

a non-crustless pizza having a dough crust.

12. (Currently Amended) The crustless pizza according to claim 11 wherein said dry formulated flour mixture comprises a high gluten flour and a double acting baking powder.

13. (Currently Amended) The crustless pizza according to claim 12 wherein a batch of said dry formulated flour mixture comprises 6 cups of said high gluten flour and 2 tablespoons of said double acting baking powder, wherein said low carbohydrate crustless pizza comprises approximately one teaspoon of said batch of said dry formulated flour mixture.

14. (Currently Amended) The crustless pizza according to claim 11 wherein said base layer further comprises at least one additional non-liquid food product selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

15. (Previously Presented) The crustless pizza of claim 11 wherein said at least one food layer is selected

from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

16. (Currently Amended) A method of making a food product ~~comprising~~ without a traditional dough crust layer consisting essentially of the following sequence of steps:

preparing a dry formulated flour, ~~wherein said formulated flour is a dry~~ mixture comprising a high gluten flour and a baking powder;

distributing a pre-measured amount of said dry formulated flour mixture evenly onto a cooking pan;

distributing a pre-measured amount of a cheese evenly over said dry formulated flour mixture, wherein said dry formulated flour mixture and said cheese form a base layer;

optionally adding and distributing evenly a pre-measured amount of at least one food layer ~~over~~ on top of said ~~cheese~~ base layer; and

baking said food product for a suitable time and at a suitable temperature, wherein said food product is lower in carbohydrates than a traditional pizza having a dough crust.

17. (Previously Presented) The method of making a food product according to claim 16 wherein said food product is baked in a pizza oven or a conventional oven from about 9 minutes to about 13 minutes at about 450°F to about 525°F.

18. (Previously Presented) The method of making a food product according to claim 16, said method further comprising:

cooling said food product to where an internal temperature of said food product is approximately 140°F;
slicing said food product into desired portions;
and
optionally packaging said food product.

19. (Previously Presented) The method of making a food product according to claim 16 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

20. (Previously Presented) The method of making a food product according to claim 16, said method further comprising:

freezing said food product;
thawing said food product at some time after
freezing; and
reheating said food product at a low temperature
in a suitable heating apparatus.

21. (Previously Presented) The method of making a food product according to claim 20 wherein said suitable heating apparatus is selected from the group consisting of microwave oven, pizza oven, conventional gas oven, and conventional electric oven.

22. (Currently Amended) A method of making a crustless pizza without a traditional dough crust layer comprising the steps of:

preparing a dry formulated flour, ~~wherein said formulated flour is a dry~~ mixture comprising a high gluten flour and a baking powder;

distributing a pre-measured amount of said dry formulated flour mixture evenly onto a cooking pan;

distributing a pre-measured amount of a cheese evenly over said dry formulated flour mixture, wherein said dry formulated flour mixture and said cheese form a base layer;

distributing a pre-measured amount of a pizza sauce or a tomato sauce evenly over and on top of said ~~cheese~~ base layer;

adding and distributing evenly a pre-measured amount of at least one food layer over and on top of said pizza sauce or said tomato sauce; and

baking said crustless pizza for a suitable time and at a suitable temperature, wherein said crustless pizza is lower in carbohydrates than a non-crustless pizza having a dough crust.

23. (Previously Presented) The method of making a crustless pizza according to claim 22 wherein said crustless pizza is baked in a pizza oven or a conventional oven from about 9 minutes to about 13 minutes at about 450°F to about 525°F.

24. (Previously Presented) The method of making a crustless pizza according to claim 22, said method further comprising:

cooling said crustless pizza;

slicing said crustless pizza into desired portions; and

optionally packaging said crustless pizza.

25. (Previously Presented) The method of making a crustless pizza according to claim 22 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

26. (Previously Presented) The method of making a crustless pizza according to claim 22, said method further comprising:

freezing said crustless pizza;

thawing said crustless pizza at some time after freezing; and

reheating said crustless pizza at a low temperature in a suitable heating apparatus.